



Viaggio Didattico Turchia Turkey Study Trip

Data / Dates:

12/04/2026 - 18/04/2026

A.A / A.Y:

2024/2025

Tutor:

Beschorner Sanderson

Domenica 12 Aprile 2026

06:30

Departure from Bra Movicentro

09:30

Arrival at Milan Bergamo Airport (Orio al Serio) – Check-in

11:45

Flight (Pegasus Airlines PC1212) to Istanbul (SAW)

15:25

Arrival in Istanbul – Layover

16:25

Connecting flight (PC2190) to İzmir

17:30

Arrival in İzmir and transfer to Antikhan Hotel

Dinner – TBC

Lunedì 13 Aprile 2026

08:00

Departure from the hotel

Visit to [Klazomenai](#) Ancient Olive Oil

Introduction to early olive oil extraction technologies and historical continuity in the region.

Visit to [Vonurla](#) Organic Mastic Artichoke Field - Field observation of local varieties and sustainable cultivation practices.

Follow by Olive Oil Tasting at Ayerya Tasting Center with [Olivurla](#) products

<https://www.instagram.com/olivurla/>

13:00 Lunch at Beğendik Abi (the owner is Handan Kaygusuz)

<https://www.instagram.com/begendikabi.urla/>

https://www.youtube.com/watch?v=ucl7_06t_6A

Visit at [Urla winery](#) - Wine Tasting

Insights into wine production and terroir development in the region.

Dinner – TBC

Martedì 14 Aprile 2026

08:00 – Departure from hotel

Visit to [Tire Farmers' Market](#) and cheese place Hulki Abi – Mud and Skin Cheese tasting

Study of one of the largest open-air markets, focusing on informal economies and local distribution systems.

Cheese tasting with local producer (Hulki Abi)

Traditional techniques (e.g., mud and skin-aged cheeses).

Lunch at Kaplan Dağ Restaurant – Session with [Lütfü Çakır](#) (one of the 1st invited chef for Terra Madre 2008): speech, lecture, and demonstration of local dishes called “Lalengi”

Meeting with chef Lütfü Çakır (Terra Madre participant): culinary heritage, knowledge transmission, and demonstration of “Lalengi”.

Visit to Tire Milk Cooperative - <https://tiresutkoop.org.tr/>

Dinner – Free time

Mercoledì 15 Aprile 2026

08:00 – Departure from hotel

10:00 – Visit to [Değirmen restaurant](#) and [Organic Farm - Gürsel Tonbul](#) founded Kuşadası Değirmen Organic Farm and Değirmen Restaurant in 1995. Since 2000, the farm has practiced certified organic agriculture, later creating the Yerlim Organik brand. Today, the farm combines organic production, especially vegetables, fruits, olives, olive oil, and grapes with restaurant operations, offering products directly from farm to table.

Visit to [Oleatrium Olive Oil Museum](#)

Farm tour and product processing participation

Hands-on experience with local production practices ([product](#))

Lunch at the farm

Free time at Pamucak Beach or Ephesus Ancient City

Giovedì 16 Aprile 2026

09:00

Departure from the hotel

09:30 – Visit to İzmir Culinary & Kitchen Museum

Session with [Dr. Nejat Yentürk](#)

Lunch – Ayşa Boşnak Börekçisi (Kemeraltı)- <https://www.instagram.com/aysabosnakborekcisi/>

Dinner – Vedat Usta Döner

Example of specialized traditional meat preparation.

Meeting with Yaşar University students & UNISG

Exchange and informal discussion.

Venerdì 17 Aprile 2026

08:00

Departure from the hotel

Visit to Nazarköy

Exploration of local craft traditions and rural identity. -

<https://www.kulturportali.gov.tr/turkiye/izmir/gezilecekyer/nazarkoy-kemalpassa>

Lunch – Keşkek - <https://ich.unesco.org/en/RL/ceremonial-kekek-tradition-00388>

Visit on the afternoon TBC

Sabato 18 Aprile 2026

08:00

Check out and transfer to the airport

Flight with Pegasus Airlines (PC2185) from Izmir (ADB) at 11:00, arriving in Istanbul (SAW) at 12:05 (1h 5m).

Layover in Istanbul: 2h 15m.

Connecting flight with Pegasus Airlines (PC1213) at 14:20, arriving in Milan Bergamo (BGY) at 16:10 (2h 50m).

Transfer to Bra - end of study trip